

## Classic Baked Macaroni and Cheese

2 cups *dry uncooked macaroni* or 8 ounces or approximately 240 grams  
about 8 cups water and a tablespoon salt for boiling noodles

For Sauce:

2 tablespoons butter + 1 more tablespoon to grease casserole dish

4 tablespoons flour

1 teaspoon salt

1/2 teaspoon dry mustard

pinch of black pepper

2 1/2 cups (591 ml) of milk

2 cups (200 grams) of grated cheddar cheese divided - 1 1/2 cups for the sauce

Topping:

1/2 cup grated cheddar cheese for topping

4 tablespoons dry breadcrumbs

Directions:

Preheat the oven to 350 F/180 C.

Bring the water and salt to a rolling boil and add the macaroni, stirring from time to time and cook for 2 minutes less than package calls for. Drain in colander and set aside.

Make the topping by tossing the breadcrumbs and the 1/2 cup cheese together in a bowl and set aside. (This way you also won't by accident add it to the sauce!).

Take a pot and melt the butter, pouring off a tablespoon for a 2 quart casserole dish and greasing it. Set casserole dish aside. In same pot with rest of melted butter add flour and whisk till combined and let cook a bit about a minute or so then add the salt, dry mustard, pepper and cook and slowly pour in the milk, stirring and whisking all the while till it begins to thicken up and bubbles form around edge of pot and you will see the sauce thickening. Add all at once the grated cheese and whisk smooth. Take the cooked noodles and add to the pot of sauce, stirring till completely coated with sauce. Don't worry if there seems to be a lot of sauce, it should look saucy, it will get partially absorbed by the macaroni (hence undercooking it a bit) and the rest forms a creamy sauce. Pour this into the greased casserole dish. Now take the topping (breadcrumbs and cheese) and sprinkle evenly on top of macaroni mixture. Place in the hot oven and bake about 25-30 minutes or till top is crispy and golden brown and noodles are bubbling. If some of the cheese sauce escapes and bubbles to the surface it's all good.